

Judge name _____

Judge num _____

Sample number _____

Table num. _____

Score

SECTION	<input checked="" type="checkbox"/>	Score description
Aroma <i>Nose / body</i> 20% of total	1	Disagreeable. Alarming, unenticing
	2	Unobtrusive. Basic but not bad.
	3	Pleasant. Identifiable and interesting.
	4	Enticing. Strong, alluring, and clear.
	5	Irresistible. Astonishing. Compels tasting.
Flavour <i>Complexity / length</i> 40% of total	1	Unappealing. Poor flavour. Not fine.
	2	Passable. Easy to eat, if unexciting.
	3	Good. Developed, many fine components.
	4	Lovely. Outstanding depth and complexity.
	5	Revelatory. Redefines the concept of the possible.
Texture <i>Melt / smoothness</i> 10% of total	1	Challenging. Reluctant or rough melt.
	2	Uncomplicated. Easy melt, few problems.
	3	Refined. Unhesitating, smooth melt.
	4	Exemplary. Enveloping and ultra-smooth.
	5	Flawless. Dissolves into a pure fluid.
Opinion <i>Personal taste / impression</i> 30% of total	1	Questionable, little appeal
	2	Satisfactory, basic appeal
	3	Worthy, considerable appeal
	4	Accomplished. A "flagship" product
	5	Priceless. Reveals the work of a master.
Award <i>Do you think this entry deserves an award?</i>	1	Not a contender for an award
	2	A marginal contender
	3	Can contend for an award
	4	A strong contender
	5	Give this entry an award

Comments (not seen by entrant) _____

Feedback notes

POSITIVE	<input checked="" type="checkbox"/>	
Aroma	A	Outstanding aroma notes
	B	Exceptional aroma persistence
	C	Strong, distinctive aroma
Flavour	D	Effective flavour evolution
	E	Well-developed / full flavour
	F	Particularly interesting flavours
	G	Very balanced flavour
	H	Minimal bitterness
	I	Exceptional length
Texture	II	Sugar flavour in balance
	J	Optimal particle size
Other	K	Excellent temper
	L	Attractive colour

NEGATIVE	<input checked="" type="checkbox"/>	
Aroma	M	Little aroma
	N	Off notes in aroma
Flavour	O	Off notes in flavour
	P	One-sided flavour
	Q	Flavour too bold
	R	Flavour too mild
	S	Lack of flavour complexity
	T	Very short flavour length
	U	Too bitter
	V	Too sweet
	V1	Sugar dominates chocolate
	W	Over-roasted
Texture	X	Too much/too little cocoa butter
	Y	Detectable particles / residue
	Z	Poor or uneven tempering

Check total _____ / 10

(For statistical checking, not part of score)